Disneyland RESORT

COOKING UP the MAGIC

Disney California Adventure Food & Wine Festival

Peanut Butter & Jelly Mac

Serves 4-6

INGREDIENTS

MACARONI

1 pound dried elbow macaroni
1 tablespoon canola oil

STRAWBERRY CRUMBLE

1 cup flour
½ cup brown sugar
⅛ teaspoon salt
4 tablespoons butter, melted
3 tablespoons strawberry jelly

STRAWBERRY SAUCE

½ cup strawberry jelly

PEANUT BUTTER SAUCE

2 tablespoons butter
4 tablespoons all-purpose flour
4 cups heavy cream
¾ cup creamy peanut butter
Coase salt, to taste

TOPPING

1 packet strawberry-flavored popping candies

DIRECTIONS

FOR MACARONI:

1. Cook macaroni according to package instructions. Drain and toss with canola oil to prevent sticking.
2. Set aside.

FOR STRAWBERRY CRUMBLE:

1. Preheat oven to 3500F. Line a baking sheet with parchment paper; set aside.
2. Combine flour, brown sugar and salt in the bowl of an electric mixer fitted with a paddle attachment on low speed until combined.
3. Add melted butter and strawberry and mix on medium speed until crumbly.
4. Place on reserved sheet pan and bake for 6-8 minutes, until crumble begins to brown.
5. Set aside.

FOR STRAWBERRY SAUCE:

1. Heat strawberry jelly in a medium saucepan over low heat for 5 minutes, until jelly is easily poured.
2. Keep warm until ready to serve.

FOR PEANUT BUTTER SAUCE:

1. Melt butter in large saucepan over medium heat. Add flour and whisk for 2 minutes. Add heavy cream and stir constantly until heavy cream is 1750F.
2. Remove from heat and stir in peanut butter. Season with salt, to taste.
3. Keep warm until ready to serve.

Always use caution when handling sharp objects and hot contents. Please supervise children who are helping or nearby.

This recipe has been converted from a larger quantity in the restaurant kitchens. The flavor profile may vary from the restaurant's version.

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